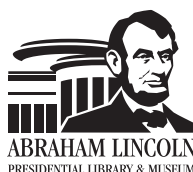


Secret Recipes Inc.



**Designated Caterer for the
Abraham Lincoln Presidential Library & Museum**

Dinner Menus

If you can dream it, we can do it!

***These menus are only your guide, we willingly
custom design menus to fit your taste, event, and
budget.***

**Online at SecretRecipesCatering.com
319 N. Main St Chatham, IL 62629 (217) 483 9500**



Dinner Entrees

Includes choice of salad, vegetable, side accompaniment, and dessert

Rolls and butter, Fresh Brewed Dark Roasted Regular and Decaffeinated Coffee

Poultry

Scaloppini

Chicken Breast sautéed with Mushrooms, Peppers and Onions in a Marsala Wine Demi Glace \$17.95

Romano

Our Incredible Egg Battered Chicken pan fried and baked to perfection topped with a Light Lemon Butter Sauce and Shaved Parmesan Cheese \$17.95

Smothered Chicken

Lightly dusted with Seasoned Flour, pan fried and topped with Mushrooms, Onions and Mozzarella Cheese in a Marsala Wine Demi Glace \$17.95

Cordon Bleu

Chicken Breast stuffed with Ham and Lorraine Swiss Cheese, breaded and deep fried to a golden brown and served with a Cream Supreme Sauce \$17.95

Oscar

Sautéed Chicken Breast topped with Lump Crabmeat and Asparagus Spears and a Béarnaise Sauce \$21.50

Chesapeake Romano

Our Incredible Egg Battered Chicken pan fried and baked to perfection topped with Jumbo Shrimp and a Light Lemon Butter Sauce and Shaved Parmesan Cheese \$21.95

Parmesan

Lightly Seasoned Chicken Breast sautéed and topped with Homemade Marinara and Mozzarella Cheese \$17.50

Apple Almond

Stuffed Chicken Breast with Tart Apples and Almonds topped with an tempting Brandy Veloute Sauce with Dried Cherries and Apricots \$17.95

Dinner Entrees

Veal

Chop Chasseur

14 ounce Veal Chop marinated,
grilled and topped with Chasseur Sauce \$27.95

Piccotia

Medallions sautéed with Capers
in a Tangy Lemon Butter Sauce \$21.95

Parmesan

Lightly breaded Cutlet, pan seared, topped with our
Homemade Marinara and Mozzarella Cheese \$20.95

Veal Dover

Sautéed Medallion with a
Colossal Dover Scallops in a Red Pepper Sauce \$22.95

Additional Selections

Duck a la Orange

Simply Fantastic in a Grand Marine Citrus Apricot Sauce \$21.50

Surf and Turf

6 ounce Filet and a 4 ounce Lobster Tail served with an
accompaniment of Sauces and Butter \$32.95

French Cut Pork Chops

14 ounce Pork Chop seasoned, pan seared,
topped with a Pink Peppercorn Rosemary Madeira Demi Glace \$19.50

Filet and Stuffed Shrimp

6 ounce Filet and Stuffed Shrimp with Dave's Incredible Crab Imperial served with a Madeira
Sauce and Lemon Butter \$30.95

Dinner Entrees

Sea Creations

Cod-English style

Coated with Panko Bread Crumbs
topped with a Lemon Butter Sauce \$18.95

Stuffed Shrimp

Jumbo Shrimp Stuffed with
Dave's Incredible Crab Imperial and
a White Wine Sauce \$ 22.95

Boston Crab Cakes

Sweet Crab lightly sautéed with a Lobster Velvet Sauce \$21.95

Yellow Fin Tuna

Marinated to bring out the flavor, pan seared and
topped with a White Wine Provencal Sauce \$21.50

Cajun Salmon

Cajun pan blackened and topped with a
Maitre'd Hotel Butter \$21.50

Shrimp Scampi

Jumbo Shrimp in a Scampi Garlic Sauce with
a hint of White Wine \$21.50

Orange Roughy

Dusted with seasoned bread crumbs,
baked to perfection, topped with a Citrus Orange Sauce \$18.95

Salmon Malibu Oscar

Lump Crabmeat with Asparagus topped with a
Béarnaise Sauce \$22.50

Dinner Entrees

Beef

The Classic Steak Diane

Twin pair of Filet Medallions topped with a
Trio of Mushrooms, in a classic Diane Sauce \$25.50

Filet

Marinated 8 ounce center cut wrapped in
Cherry Wood Bacon and topped with a Mederin Demi Glace \$26.50

Prime Rib

Our signature Dish- crusted Prime Rib slowly roasted to seal in the juices
served with a Fresh Chive Horseradish Sauce \$22.95

Wellington

Center cut Filet gently wrapped in a Fluffy Pastry with a Mushroom Duxelle and
topped with a Marchand de Vin Sauce \$27.50

New York Strip

Pan seared with Cajun Spices and served with a
Garlic Fresh Chive Maitre'd Hotel Butter \$23.95

Roasted Tenderloin

Marinated in crushed herbs, pan seared and baked to perfection
Hand sliced and topped with a Shitake Morel Demi Glace \$26.50

Cowboy Rib eye Steak

18 ounce bone in Steak with Jerk Seasoning for a tasty kick
served with a Cracked Peppercorn Horseradish Sauce \$28.95

All prices are subject to 20% gratuity charge and state sales tax.
Prices are subject to change. All items are priced per person.

Please refer to Special Charges page for additional items.

Salads

Included with all Lunch and Dinner entrees selection. Please select one.

Baby Spinach with sliced Mushrooms, Bacon and
Warm Sweet Bacon Dressing

Caesar Salad- Romaine Lettuce with shredded Parmesan Cheese and
crisp Croutons and
creamy Caesar Parmesan Dressing

Tomato Basil- Fresh Buffalo Mozzarella, diced Tomatoes and
Basil tossed in an Italian Vinaigrette

Secret Recipe Special- Fresh assorted Field Greens with
Cherry Tomatoes, Peppers, Cucumbers, and Red Onion with
choice of Dressing

Florida Fruit Salad- Cantaloupe, Strawberries, Grapes, Pineapple
topped with our Famous Honey Cream

Gulf Coast- Fresh assorted Field Greens with Dried Cherries, Walnuts,
Red Onion and Feta Cheese served with Poppy Seed

All prices are subject to 20% gratuity charge and state sales tax.
Prices are subject to change. All items are priced per person.

Please refer to Special Charges page for additional items.

Vegetable and Side Accompaniments

Choice of One Vegetable and One Side Accompaniment
with each Lunch and Dinner Entree

Vegetables

Southern Green Beans
Green Beans Almandine
Roasted Corn O'Brien
Mixed Winter Vegetables
Glazed Baby Carrots
Seasonal Mixed Vegetables
Broccoli Au Gratin
Asparagus with Grand Mariner Butter

Side Accompaniment Choices

Herb Roasted Potatoes
Rice Pilaf
Chive Red Skin Potatoes
Au Gratin Potatoes
Baked Potatoes with Butter and Sour Cream
Garlic Herb Mashed Potatoes
Twice Baked Potatoes
Penne Pasta Alfredo
Wild Rice with Pine Nuts

Desserts

Included with all Lunch and Dinner entrees selection. Please select one.

Abe's Cherry Pie

Delicious any time

Carrot Cake

with Rich Cream Cheese Icing

Chocolate Lovers Cake

Rich and delicious enough to die for

Fudge Brownie Delight

warm Fudge Brownie topped with Vanilla Ice Cream,
Chocolate Sauce and Whipped Cream

Bread Pudding

topped with Dave's Grand Mariner Vanilla Sauce

Strawberry Shortcake

Pound Cake with Fresh Strawberries and a
Coconut Rum Whipped Cream

Apple Walnut Caramel Pie

An old favorite with a new twist

Chocolate Mousse

Simply Wonderful!

Delightfully Elegant Desserts

Available with Luncheon or Dinner Menu selection at an additional charge

Apple Dumpling

served with a dollop of Cinnamon Ice Cream \$2.50

Raspberry Cheesecake

with Raspberry Sauce \$2.50

Chocolate Peanut Butter Pie

Two of your favorites meet together \$2.50

Banana's Foster

Pound Cake, Vanilla Ice Cream, and Bananas in a
Rich Rum Butter Sauce \$2.95

Country Club Peach Sundae

Pound Cake smothered with Peaches,
Ice Cream and Whipped Cream \$2.00

Coconut Cream Pie

Rich and Delicious \$2.00

Fall Chicago Cheesecake

with Blackberry Sauce \$2.95

Key Lime Pie

a Key West Favorite \$2.00

All prices are subject to 20% gratuity charge and state sales tax.
Prices are subject to change. All items are priced per person.

Please refer to Special Charges page for additional items.

Appetizers

Available with Luncheon or Dinner Menu selection at an additional charge

Hot

Black and Blue Quesadillas topped with a dollop of Bistro Sauce \$6.50

New England Crab Cakes served with a Lobster Sauce \$7.95

Sautéed Shrimp Scampi served on a Puff Pastry Shell \$7.95

Oriental Pot Stickers with a Teriyaki Ginger Sauce \$6.50

Sautéed Dover Scallops dusted with Cajun Spice and topped with a Red Pepper Sauce \$8.50

Cold

Jumbo Chilled Shrimp Cocktail with a Zesty Sauce \$7.50

Artichoke Dip surrounded by Sea Salt Pita Chips \$6.95

Smoked Salmon served with Flatbread Crackers, Capers, Onions and Cream Cheese \$7.95

Danish Brie Cheese Wedge garnished with Fruit and Flatbread Crackers \$6.50

Soups:

Baked Onion Soup \$3.50

Dutch Potato \$3.50

Cream of Asparagus \$3.50

Lobster Bisque \$5.50

Chilled Strawberry \$3.50

Cream of Tomato Tortellini with Fresh Basil \$3.50

New England Clam Chowder \$3.95

Chicken Dumpling \$3.50

Smoked Gouda with a trio of Exotic Mushrooms \$3.95

Chilled Cantaloupe \$3.50

Sorbet

Lemon, Wild berry, Lime and Pineapple

\$2.50

All prices are subject to 20% gratuity charge and state sales tax.

Prices are subject to change. All items are priced per person.

Please refer to Special Charges page for additional items.

Special Charges

China Rental

Breakfast \$3.00 per person

~10 in. plate, 1 goblet, 1 coffee cup & saucer,
1 bouillon cup, fork, knife, & spoon

Lunch \$4.00 per person

Dinner \$4.00 per person

~salad, dinner, & dessert plate, 1 goblet, 1
coffee cup & saucer, salad & dinner fork,
knife, spoon, & dessert fork/spoon

Cocktail Reception \$3.00 per person

~7 in. plate, fork, & knife

Dinner and Cocktail \$5.00 per person

~includes all Dinner & Cocktail items

Extra Water Goblet \$0.50 per person

Bread & Butter Plate \$0.40 per person

****These prices include basic table service.**

Prices are plus 20% Gratuity.

Additional individual items available with advance
ordering

Disposable

Breakfast \$2.00 per person

Lunch / Dinner \$2.50 per person

Cocktail Reception \$2.00 per person

****Not available for Plated meal receptions**

Linen Rental

Linen for round table- 6 foot \$12.00

Linen for Tall Boys- Cocktail Reception \$12.00

White Napkins \$.40

Linen for short cocktail tables \$6.00

Cloths and skirting- per 6 foot table \$20.00

****Other Linens may be available with advance ordering**